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ATTACHMENT E NOVEL ANTIOXIDANTS FROM ROASTED PERILLA SEED

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Novel antioxidants, 5-(3,4-dihydroxyphenylmethyl)oxazolidine-2,4-dione (1) and 3-(3,4-dihydroxyphenyl)lactamide (2), have been isolated from roasted perilla seed. Compound 1 was the first example of non-synthetic oxazolidinedione.

KEY WORDS Perilla frutescens; roasted perilla seed; antioxidant; 5-(3,4-dihydroxy-phenylmethyl)oxazolidine-2,4-dione; 3-(3,4-dihydroxyphenyl)lactamide

Antioxidants are major ingredients that protect the quality of oil. As synthetic antioxidants such as BHA (butylhydroxyanisole) have possible activity as promoters of carcinogenesis, 2) utilization of natural antioxidants is desired. Although natural antioxidants such as tocopherols and ascorbic acid are widely used, investigations are continuously carried out in order to discover more potent and safer antioxidants, especially from plants.

In the course of our investigation of natural antioxidants, we focused on the roasted perilla seed. Perilla (Perilla frutescens var. japonica Hara) seed oil includes ca. 60 % of α-linolenate, 3) which has received much attention for its various biological activity. 4) Although perilla seed oil is easily oxidized because of its high degree of unsaturation, the oil from the roasted seed is commonly known to be oxidized less rapidly. This fact indicates that the antioxidants are produced by roasting of perilla seed. In this paper, we report isolation and identification of two novel antioxidants (1 and 2) produced by roasting.

Perilla seed (500 g) roasted at 200°C for 20 min was ground and extracted with hexane, then MeOH. The MeOH extract (50 g) was partitioned between hexane and MeOH, and the MeOH-soluble material was further partitioned between AcOEt and water. Unroasted perilla seed was similarly ground, extracted and partitioned. The TLCs of the fractions from roasted and unroasted seed were compared with each other, and the spots of 1 and 2 were detected only on the TLC of the AcOEt-soluble material from roasted seed. As the AcOEt-soluble material showed antioxidative activity, the fraction (13.5 g) was chromatographed on SiO₂ (CHCl₃ \rightarrow MeOH) to give crude fractions of 1 and 2.

Crude I fraction was further chromatographed on SiO₂ (CHCl₃-acetone, 1:1) and ODS (McOH-H₂O, 4:6), followed by HPLC (YMC-Pack, QDS-AQ, McOH-H₂O, 35:65) separation to give 1.(12.0 mg), ⁵⁾ Compound I showed positive FeCl₃ test. A high-resolution EI-MS of 1 indicated that the molecular formula was $C_{10}H_{9}NO_{5}$ (+0.3 mmu error). The ¹H-NMR spectrum of 1 exhibited the aromatic ABX-type signals (δ 6.54, δ 6.67, and δ 6.54), which suggested the 1,2.4-trisubstituted benzene and the aliphatic ABX-type signals (δ 2.96, δ 3.11, and δ 5.07). In the ¹³C-NMR spectrum, two carbonyl signals appeared at δ c158.6 and δ c176.8. The HMBC spectrum showed long-range correlations as indicated in Table 1, which suggested that I was phenylpropanoid. In order to confirm the positions of NH and OH groups, acetylation and methylation of I were carried out. Treatment of 1 with acetic anhydride in pyridine gave a diacetate (1a). ⁶⁾ The FAB-MS of 1a showed quasimolecular peaks at 308 (MH⁺) and 330 (MNa⁺). The ¹H-

Val. 43, Na. 5

Fig. 1 Chemical Structures of 1, 2 and Their Derivatives

Table 1. ¹H- and ¹³C-NMR Spectral Data for 1 and 2 (¹H; 500 MHz, ¹³C: 125 MHz)

| C, | I (in CD3OD) | | | C. | 2 (in CD3OD) | | 7 |
|-------------|--------------------------------|---|----------------------------------|------|-------------------------|---|----------------------|
| | δ_C | δ _H (mult., /, Hz) | HMBC ³) | מת | δ _C | δ _H (mult., J, Hz) | HMBC) |
| 2 4 5 | 158,6 176,8 83,0 37,0 | 507 (dd 50 43) | 2, 4, 1' 1" | 2 3 | 180.6 74.9 42.0 | 4.13 (dd, 8,3, 3.6) 2.95 (dd, 14.1, 3.6) 2,66 (dd, 14.1, 8.3) | 1, 3 / |
| í ĩ' | | 5.07 (dd, 5.0, 4.3) 3.11 (dd, 14.8, 4.3) 2.96 (dd, 14.8, 5.0) | 2, 4, 1' 1" 1 4' 1'' 2'', 6'' | 1' | 131.5 118.6 | | 2', 6' |
| 2 2 | 126.8 118.2 146.5 | 6.67 (d, 2.0) | | 3456 | 146.8 | 6.72 (d.1.8) | 3. 67 |
| 44. | 146,0 116,6 122.6 | 6.67 (d, 8,3) 6.54 (dd, 8.3, 2,0) | 1", 2", 4", 5" | 6' | 145.7 116.6 122.8 | 6.68 (d. 7.9) 6.58 (dd. 7.9,1.8) | 1', '3' 3, 2', 4' |

a) Carbon number to which the proton was correlated, $(J_{C-H} = 8.3 \text{Hz})$

NMR spectrum exhibited methyl signal of the acetyl groups at $\delta 2.28$ (6H, s) which indicated the existence of two phenolic OH groups in 1. Treatment of 1 with diazomethane yield trimethylated 1h,7) which was confirmed by FAB-MS spectrum. The ¹H-NMR spectrum of 1b exhibited the signal of N-methyl group at $\delta 2.88$, which suggested the existence of imide in 1.8) HMBC experiment $(I_{C-H} = 8.3 \text{ Hz})$ of 1b showed the correlation from N-methyl protons to two carbonyl carbons, and the structure of 1 was confirmed as a novel exagolidinedione as indicated in Fig. 1.

Crude 2 fraction was purified by SiO2 column chromatography (AcOEt-EtOH-H₂O, 27:2:1 and CHCl₃-MeOH-H₂O, 7:3:1, lower layer) and HPLC (YMC-Pack, ODS-AQ, MeOH-H₂O, 3:7) to give 2 (16 mg).⁹⁾ Compound 2 also showed positive FeCl₃ test. The ¹H-NMR spectrum of 2 showed signals of both aromatic (86.58, 86.68, and 86.72) and aliphatic (82.66, 82.95, and 84.13) ABX-systems similar to those of 1. These data and ¹³C-NMR and HMBC spectra indicated that 2 was also a phenylpropanoid. Then 2 was led to a triacetyl derivative (2a)¹⁰⁾ and a dimethyl derivative (2b).¹¹⁾ to confirm the position of OH and NH groups. The structure of 2a was clarified by FAB-MS and ¹H-NMR spectrum which showed the signals of two aromatic and an aliphatic acetoxyl groups, a methyne signal shifted downfield, and two exchangeable proton signals of an amide. The structure of 2b was also clarified by FAB-MS and ¹H-NMR spectrum which indicated the signals of two methoxyl groups, two exchangeable protons of an amide and one exchangeable proton (82.43) of an aliphatic hydroxyl group. Thus, the structure of 2 was clarified to be novel 3-(3,4-dihydroxyphenyl)lactamide (Fig. 1).

The antioxidative and radical scavenging activities of 1 and 2 were determined by the ferric thiocyanate method 12,13) and 1.1-diphenyl-2-picrylhydrazyl (DPPH) method, 12,14) respectively. Compounds 1 and 2 were both antioxidative, but their activity was weaker than those of BHA and α -tocopherol (Fig. 2). Radical scavenging activities of 1 and 2 were stronger than those of BHA, and 2 was also stronger in the activity than α -tocopherol (Fig. 3).

In summary, we isolated novel antioxidants, 5-(3,4-dihydroxyphenylmethyl)oxazolidine-2,4-dione (1) and 3-(3,4-dihydroxyphenyl)lactamide (2). Compound 1 was, as far as we know, the first example of the non-synthetic oxazolidinedione. Compounds 1 and 2 were optically active. Determination of their configurations is now in progress.

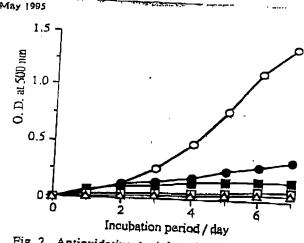


Fig. 2 Antioxidative Activity of 1 and 2 Determined by the Ferric Thiocyanate Method

O, control: lacktriangle , $1: \blacksquare$, $2: \square$, α -tocopherol; Δ , BHA

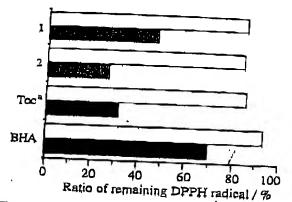


Fig. 3 Scavenging Activity of 1 and 2 on DPPH Radical (1.5x10 -5M)

Concentrations of the compounds were Ix10 6 M (open column) and 5x10.6 M (closed column). 2 x-Tocopherol.

As the AcOBt-soluble material from roasted perilla seed included other antioxidative fractions, the isolation and identification of the components are also now in progress.

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- 1a: ¹H-NMR (270 MHz, CDCl₃); δ ppm (mult., J, Hz): 2,28 (6H, s, Ar-OAc), 3.15 (dd, 14.9, 5.6, 1'-H), 3,31 (dd, 14.9, 4.1, 1'-H), 5.07 (dd, 5.6, 4.1, 5-H), 7.13 (3H, m, Ar-H), 8.10 (br.s, NH).
- 1b: FAB-MS (m/z): 266 (MH+), 288 (MNa+), 1H-NMR (270 MHz, CDCl3): δ ppm (mμlt., J, Hz): 2.88 (3H, s, NMe), 3.11 (dd, 14:8, 5.3, 1'-H), 3.27 (dd, 14.8, 4.3, 1'-H), 3.86 (6H, s, Ar-OMe), 5.02 (dd, 5.3, 4.3, 5-H), 6.72 (d. 2.8, 2"-H), 6.76 (dd. 9.6, 2.8, 6"-H), 6.79 (d, 9.6, 5"-H). 13C-NMR (125 MHz, CDCl3): δ_C ppm: 25.7 (NMe), 36.2 (C-1'), 55.8 (OMe), 55.9 (OMe), 80.1 (C-5), 111.2 (C-5"), 112.6 (C-2"), 122.0 (C-6"), 125.3 (C-1"), 148.5 (C-4"), 148.9 (C-3"), 155.3 (C-2), 172.2 (C-4), HMBC correlations: NMe → C-2, C-4; 5-H → C-2, C-4. C-1', C-1"; 1'-H \rightarrow C-4, C-1', C-1"; 2"-H \rightarrow C-1', C-6". von Pechmann H., Ber., 28, 855 (1895).
- 2: Colorless syrup. [α]_D²⁵: +29.5° (ε=0.402, MeOH). IR (film, cm⁻¹): 3290, 1670. FAB-MS (m/z): 198 (MH⁺).
- 10) 2a: FAB-MS (m/z): 324 (MH+), 346 (MNa+). ¹H-NMR (270 MHz, CDCl₃): δ ppm (mult., J, Hz): 2.11 (3H, s, 2-OAc), 2.28, 2.28 (each 3H, both s, Ar-OAc), 3.20 (d, 5.6, 3-H), 5.37 (t, 5.6, 2-H), 5.47, 5.93 (each 1H, both br, NH₂), 7.03 (d,1.8, 2'-H), 7.03 (d, 8.2, 5'-H), 7.07 (dd, 8.2, 1.8, 6'-H).
- 11) 2b; FAB-MS (m/z): 226 (MH+), 248 (MNa+), 1H-NMR (270 MHz, CDCl3): δ ppm (mult., J, Hz): 2.43 (d, 4.3. OH), 2.89 (dd, 13.9, 8.6, 3-H), 3.19 (dd, 13.9, 4.3, 3-H), 3.88, 3.88 (each 3H, both s, Ar-OMe), 4.30 (ddd, 8.6, 4.3, 4.3, 2-H), 5.44, 6.39 (each 1H, both br, NH₂), 6.80 (d, 2.5, 2'-H), 6.80 (dd, 8.6, 2.5, 6'-H), 6.84 (d, 8.6, 5'-
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